CE117P
CE117P*

Microwave Oven

Owner's instructions & Cooking guide

imagine the possibilities

Thank you for purchasing this Samsung product.

Please be advised that the Samsung warranty does NOT cover service calls to explain product operation, correct improper installation, or perform normal cleaning or maintenance.

SAMSUNG

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safety information

USING THIS INSTRUCTION BOOKLET

You have just purchased a SAMSUNG microwave oven. Your Owner's Instructions contain valuable information on cooking with your microwave oven:

- Safety precautions
- Suitable accessories and cookware
- Useful cooking tips
- Cooking tips

LEGEND FOR SYMBOLS AND ICONS

WARNING — Hazards or unsafe practices that may result in **severe personal injury or death**.

CAUTION — Hazards or unsafe practices that may result in **minor personal injury or property damage**.

Warning; Fire hazard	Warning; Hot surface
Warning; Electricity	Warning; Explosive material
Do NOT attempt.	Do NOT touch.
Do NOT disassemble.	Follow directions explicitly.
Unplug the power plug from the wall socket.	Make sure the machine is grounded to prevent electric shock.
Call the service center for help.	Note
Important	

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IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

Make sure that these safety precautions are obeyed at all times.

Before using the oven, confirm that the following instructions are followed.

⚠ WARNING (Microwave function only)

- **WARNING:** If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.
- **WARNING:** It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.
- This appliance is intended to be used in household only.
- **WARNING:** Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.
- **WARNING:** This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are aged from 8 years and above and supervised.
- Only use utensils that are suitable for use in microwave ovens.
- When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.

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- The microwave oven is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.
- If smoke is emitted, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
- **WARNING:** Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.
- **WARNING:** The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.
- Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.
- The oven should be cleaned regularly and any food deposits removed.
- Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.
- The appliance is not intended for installing in road vehicles, caravans and similar vehicles etc.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- **WARNING:** Liquids and other foods must not be heated in sealed containers since they are liable to explode;

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- The appliance should not be cleaned with a water jet.
- This oven should be positioned proper direction and height permitting easy access to cavity and control area.
- Before using the your oven first time, oven should be operated with the water during 10 minute and then used.
- If the oven generates a strange noise, a burning smell, or smoke is emitted, unplug the power plug immediately and contact your nearest service center.
- The microwave oven has to be positioned so that plug is accessible.
- The microwave oven is intended to be used on the counter or counter top use only, the microwave oven shall not be placed in a cabinet.

⚠ WARNING
(Oven function only) - Optional

- **WARNING:** When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- **WARNING:** Accessible parts may become hot during use. Young children should be kept away.
- A steam cleaner is not to be used.
- **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.
  Children less than 8 years of age shall be kept away unless continuously supervised.
- The temperature of accessible surfaces may be high when the appliance is operating.
- The door or the outer surface may get hot when the appliance is operating.
- Keep the appliance and its cord out of reach of children less than 8 years.

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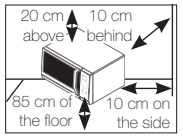
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- Appliances are not intended to be operated by means of an external timer or separate remote-control system.

INSTALLING YOUR MICROWAVE OVEN

Place the oven on a flat level surface 85 cm above the floor. The surface should be strong enough to safety bear the weight of the oven.

1. When you install your oven, make sure there is adequate ventilation for your oven by leaving at least 10 cm (4 inches) of space behind and, on the sides of the oven and 20 cm (8 inches) of space above.



2. Remove all packing materials inside the oven.
3. Install the roller ring and turntable. Check that the turntable rotates freely. (Turntable type model only)
4. This microwave oven has to be positioned so that plug is accessible.

- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
  For your personal safety, plug the cable into a proper AC earthed socket.

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- Do not install the microwave oven in hot or damp surroundings like next to a traditional oven or radiator. The power supply specifications of the oven must be respected and any extension cable used must be of the same standard as the power cable supplied with the oven. Wipe the interior and the door seal with a damp cloth before using your microwave oven for the first time.

CLEANING YOUR MICROWAVE OVEN

The following parts of your microwave oven should be cleaned regularly to prevent grease and food particles from building up:

- Inside and outside surfaces
- Door and door seals
- Turntable and Roller rings (Turntable type model only)

- **ALWAYS** ensure that the door seals are clean and the door closes properly.
- Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

1. Clean the outside surfaces with a soft cloth and warm, soapy water. Rinse and dry.
2. Remove any splashes or stains on the inside surfaces of oven with a soapy cloth. Rinse and dry.
3. To loosen hardened food particles and remove smells, place a cup of diluted lemon juice in the oven and heat for ten minutes at maximum power.
4. Wash the dishwasher-safe plate whenever necessary.

- **DO NOT** spill water in the vents. **NEVER** use any abrasive products or chemical solvents.Take particular care when cleaning the door seals to ensure that no particles:
  - Accumulate
  - Prevent the door from closing correctly
- **Clean** the microwave oven cavity right after each use with a mild detergent solution, but let the microwave oven cool down before cleaning in order to avoid injury.

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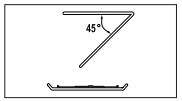
When cleaning the upper part inside the cavity, it will be convenient to turn heater downward by 45 ° and clean it. (Swing heater model only)



STORING AND REPAIRING YOUR MICROWAVE OVEN

A few simple precautions should be taken when storing or having your microwave oven serviced.
The oven must not be used if the door or door seals are damaged:

- Broken hinge
- Deteriorated seals
- Distorted or bent oven casing

Only a qualified microwave service technician should perform repair.

- **NEVER** remove the outer casing from the oven. If the oven is faulty and needs servicing or you are in doubt about its condition:
  - Unplug it from the wall socket
  - Contact the nearest after-sales service centre

- If you wish to store your oven away temporarily, choose a dry, dustfree place. **Reason :** Dust and damp may adversely affect the working parts in the oven.
- This microwave oven is not intended for commercial use.
- The Light bulb should not be replaced in person for safety reasons.
  Please contact nearest authorised Samsung customer care, to arrange for a qualified engineer to replace the bulb.

⚠ WARNING				
Only qualified staff should be allowed to modify or repair the appliance.	✓	✓	✓	✓
Do not heat liquids and other food in sealed containers for microwave function.	✓	✓	✓	✓
For your safety, do not use high-pressure water cleaners or steam jet cleaners.	✓	✓	✓	✓
Do not install this appliance; near heater, inflammable material; in a humid, oily or dusty location, in a location exposed to direct sunlight and water or where gas may leak; on un level ground.	✓	✓	✓	✓
This appliance must be properly grounded in accordance with local and national codes.	✓	✓	✓	✓
Remove all foreign substances such as dust or water from the power plug terminals and contact points using a dry cloth on a regular basis.	✓	✓	✓	✓

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Do not pull or excessively bend or place heavy objecton the power cord.	✓	✓	✓	✓
In the event of a gas leak (such as propane gas, LP gas, etc.), ventilate immediately without touching the power plug.	✓	✓	✓	✓
Do not touch the power plug with wet hands.	✓	✓	✓	✓
Do not turn the appliance off by unplugging the power plug while an operation is in progress.	✓	✓	✓	✓
Do not insert fingers or foreign substances, If any foreign substance such as water has entered the appliance, unplug the power plug and contact your nearest service centre.	✓	✓	✓	✓
Do not apply excessive pressure or impact to the appliance.	✓	✓	✓	✓
Do not place the oven over a fragile object such as a sink or glass object.	✓	✓		
Do not use benzene, thinner, alcohol, steam cleaner or high pressure cleaner to clean the appliance.	✓	✓	✓	✓
Ensure that the power voltage, frequency and current are the same as those of the product specifications.	✓	✓		✓
Plug the power plug into the wall socket firmly. Do not use a multiple plug adapter, an extension cord or an electric transformer.	✓	✓	✓	
Do not hook the power cord on a metal object, insert the power cord between the objects or behind the oven.	✓	✓	✓	
Do not use a damaged power plug, damaged power cord or loose wall socket. When the power plug or power cord is damaged, contact your nearest service centre.	✓	✓	✓	✓

Do not pour or directly spray water onto the oven.	✓	✓		
Do not place objects on the oven, inside or on the door of the oven.	✓	✓	✓	
Do not spray volatile material such as insecticide onto the surface of the oven.	✓	✓		
Do not store flammable materials in the oven. Take special care when heating dishes or drinks that contain alcohol as alcohol vapours may contact a hot part of the oven.	✓		✓	✓
Keep children away from the door when opening or closing it as they may bump themselves on the door or catch their fingers in the door.	✓	✓	✓	✓
WARNING: Microwave heating of beverages can result in delayed eruptive boiling,therefore care must be taken when handling the container; To prevent this situation ALWAYS allow a standing time of at least 20 seconds after the oven has been switched off so that the temperature can equalize. Stir during heating, if necessary, and ALWAYS stir after heating. In the event of scalding, follow these FIRST AID instructions: • Immerse the scalded area in cold water for at least 10 minutes. • Cover with a clean, dry dressing. • Do not apply any creams, oils or lotions.	✓	✓	✓	✓
Do not put the tray or rack in water shortly after cooking because it may cause breakage or damage of the tray or rack.				✓
Do not operate the microwave oven for deep fat frying because the oil temperature cannot be controlled. This could result in a sudden boil over of the hot liquid.	✓			✓

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⚠ CAUTION				
Only use utensils that are suitable for use in microwave ovens; DO NOT use any metallic containers, Dinnerware with gold or silver trimmings, Skewers, forks, etc. Remove wire twist ties from paper or plastic bags. Reason: Electric arcing or sparking may occur and may damage the oven.	✓		✓	✓
Do not use your microwave oven to dry papers or clothes.	✓		✓	✓
Use shorter times for smaller amounts of food to prevent overheating and burning food.	✓		✓	✓
Do not immerse the power cable or power plug in water and keep the power cable away from heat.	✓	✓		
Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended; Also do not heat airtight or vacuum-sealed bottles, jars, containers, nuts inshells, tomatoes etc.			✓	✓
Do not cover the ventilation slots with cloth or paper. They may catch fire as hot air escapes from the oven. The oven may also overheat and switch itself off automatically, and will remain off until it cools sufficiently.	✓		✓	
Always use oven mitts when removing a dish from the oven to avoid unintentional burns.			✓	
Stir liquids halfway during heating or after heating ends and allow the liquid stand at least 20 seconds after heating to prevent eruptive boiling.			✓	
Stand at arms length from the oven when opening the door to avoid getting scalded by escaping hot air or steam.			✓	
Do not operate the microwave oven when it is empty. The microwave oven will automatically shut down for 30 minutes for safety purposes. We recommend placing a glass of water inside the oven at all times to absorb microwave energy in case the microwave oven is started accidentally.	✓			✓
Install the oven in compliance with the clearances stated in this manual. (See installing your microwave oven.)	✓		✓	
Take care when connecting other electrical appliances to sockets near the oven.	✓	✓	✓	

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY.(MICROWAVE FUNCTION ONLY)

Failure to observe the following safety precautions may result in harmful exposure to microwave energy.

(a) Under no circumstances should any attempt be made to operate the oven with the door open or to tamper with the safety interlocks (door latches) or to insert anything into the safety interlock holes.

(b) Do NOT place any object between the oven door and front face or allow food or cleaner residues to accumulate on sealing surfaces. Ensure that the door and door sealing surfaces are kept clean by wiping after use first with a damp cloth and then with a soft dry cloth.

(c) Do NOT operate the oven if it is damaged until it has been repaired by a qualified microwave service technician trained by the manufacturer. It is particularly important that the oven door closes properly and that there is no damage to the:

(1) door (bent)

(2) door hinges (broken or loose)

(3) door seals and sealing surfaces

(d) The oven should not be adjusted or repaired by anyone other than a properly qualified microwave service technician trained by the manufacturer.

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Samsung will charge a repair fee for replacing an accessory or repairing a cosmetic defect if the damage to the unit and/or damage to or loss of the accessory was caused by the customer. Items this stipulation covers include:

(a) A Dented, Scratched, or Broken Door, Handle, Out-Panel, or Control Panel.

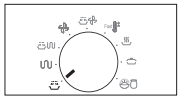
(b) A Broken or missing Tray, Guide Roller, Coupler, or Wire Rack.

- Use this appliance only for its intended purpose as described in this instruction manual. Warnings and Important Safety Instructions in this manual do not cover all possible conditions and situations that may occur. It is your responsibility to use common sense, caution, and care when installing, maintaining, and operating your appliance.
- Because these following operating instructions cover various models, the characteristics of your microwave oven may differ slightly from those described in this manual and not all warning signs may be applicable. If you have any questions or concerns, contact your nearest service centre or find help and information online at www.samsung.com.
- This microwave oven is supposed for heating food. It is intended for domestic home-use only. Do not heat any type of textiles or cushions filled with grains, which could cause burns and fire. The manufacturer cannot be held liable for damage caused by improper or incorrect use of the appliance.
- Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possible result in a hazardous situation.

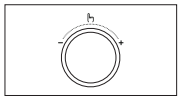
quick look-up guide

I want to cook some food.

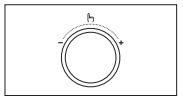
1. Turn **Mode Selector Dial** to **Microwave** (🍲) mode position.



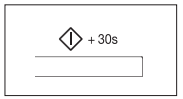
2. Turn **Multi Funtion Selector Dial** to desired until the appropriate power level is displayed. At that time, press the **Multi Funtion Selector Dial** to set the power level.



3. Set the cooking time by turning the **Multi Funtion Selector Dial.**



4. Press **Start/+30s** (⏀) button.

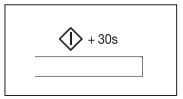


Result: Cooking starts.

- When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.

I want to add an extra 30 seconds.

Leave the food in the oven.
Press **Start/+30s** (⏀) button one or more times for each extra 30 seconds that you wish to add.



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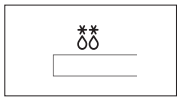
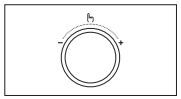
I want to Power defrost some food.

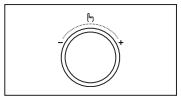
1. Press the **Power Defrost** (❄❄ / 00) button.



2. Set the cooking category by turning the **Multi Funtion Selector Dial.** Press **Multi Funtion Selector Dial** to set desired.



3. Select the weight by turning the **Multi Funtion Selector Dial** as required.



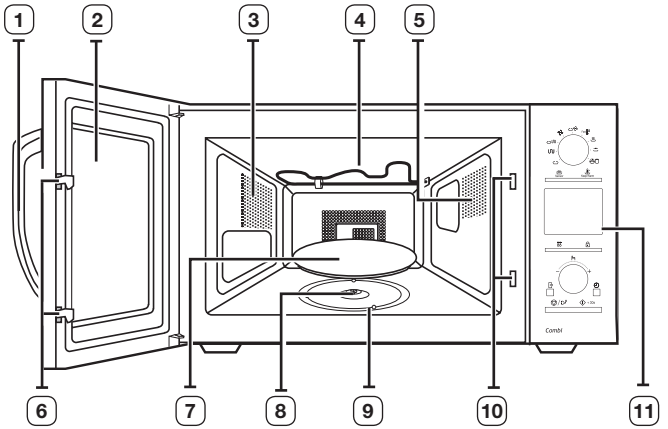
4. Press **Start/+30s** (◊) button.

Result: Defrosting starts.

- When cooking has finished, the oven will beep and flash “0” 4 times. The oven will then beep one time per minute.

oven features

OVEN



1. DOOR HANDLE
2. DOOR
3. VENTILATION HOLES
4. HEATING ELEMENT
5. LIGHT
6. DOOR LATCHES
7. TURNTABLE
8. COUPLER
9. ROLLER RING
10. SAFETY INTERLOCK HOLES
11. CONTROL PANEL

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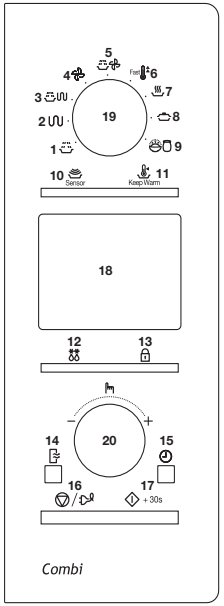
CONTROL PANEL



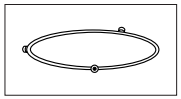
1. MICROWAVE MODE
2. GRILL MODE
3. MICROWAVE+GRILL MODE
4. CONVECTION MODE
5. MICROWAVE+CONVECTION MODE
6. FAST PREHEAT MODE
7. AUTO REHEAT FEATURE MODE
8. AUTO COOK MODE
9. FERMENTATION (DOUGH + YOGURT) FEATURE MODE
10. SENSOR COOK BUTTON
11. KEEP WARM BUTTON
12. POWER DEFROST BUTTON
13. CHILD LOCK BUTTON
14. DEODORIZE BUTTON
15. CLOCK BUTTON
16. STOP/CANCEL/ECO BUTTON
17. START/+30S BUTTON
18. DISPLAY
19. MODE SELECTOR DIAL
20. MULTI FUNTION SELECTOR DIAL

ACCESSORIES

Depending on the model that you have purchased, you are supplied with several accessories that can be used in a variety of ways.

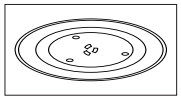
1. **Roller ring**, to be placed in the center of the oven.

   Purpose: The roller ring supports the turntable.



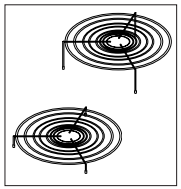
2. **Turntable**, to be placed on the roller ring with the center fitting on to the coupler.

   Purpose: The turntable serves as the main cooking surface; it can be easily removed for cleaning.



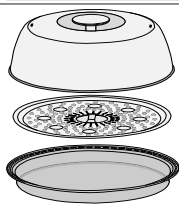
3. **High rack, Low rack,** to be placed on the turntable.

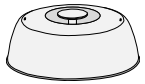
   Purpose: The metal racks can be used to cook two dishes at the same time. A small dish may be placed on the turntable and a second dish on the rack. **The metal racks can be used in grill, convection and combination cooking.**



4. **Pro steamer/Crusty plate** to be placed on the turntable. (Only CE117PE model.)

   Purpose: The Pro Steamer can be used to steam crusty cook. The Crusty plate is used to brown food better in the microwave or grill combination cooking modes and to keep pastry and pizza dough crisp.





Stainless steel lid

Steam tray

Steam plate/Crusty plate

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HOW A MICROWAVE OVEN WORKS

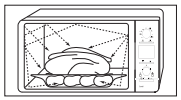
Microwaves are high-frequency electromagnetic waves; the energy released enables food to be cooked or reheated without changing either the form or the colour.

You can use your microwave oven to:

- Defrost
- Reheat
- Cook

Cooking principle.

1. The microwaves generated by the magnetron reflected at cavity and are distributed uniformly as the food rotates on the turntable. The food is thus cooked evenly.



2. The microwaves are absorbed by the food up to a depth of about 1 inch (2.5 cm). Cooking then continues as the heat is dissipated within the food.

3. Cooking times vary according to the container used and the properties of the food:
   - Quantity and density
   - Water content
   - Initial temperature (refrigerated or not)

As the centre of the food is cooked by heat dissipation, cooking continues even when you have taken the food out of the oven. Standing times specified in recipes and in this booklet must therefore be respected to ensure:

- Even cooking of the food right to the centre
- The same temperature throughout the food

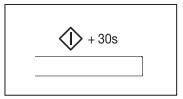
CHECKING THAT YOUR OVEN IS OPERATING CORRECTLY

The following simple procedure enables you to check that your oven is working correctly at all times. If you are in doubt, refer to the section entitled “Troubleshooting” on the 42 page.

The oven must be plugged into an appropriate wall socket. The turntable must be in position in the oven. If a power level other than the maximum (100 % - 900 W) is used, the water takes longer to boil.

Open the oven door by pulling the handle on the right side of the door. Place a glass of water on the turntable. Close the door.

Press the **Start/+30s** (◊) button and set the time to 4 or 5 minutes, by pressing the **Start/+30s** (◊) button the appropriate number of times.



Result: The oven heats the water for 4 or 5 minutes.
The water should then be boiling.

SETTING THE TIME

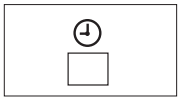
Your microwave oven has an inbuilt clock. When power is supplied, “:0”, “88:88” or “12:00” is automatically displayed on the display.
Please set the current time. The time can be displayed in either the 24- hour or 12-hour notation. You must set the clock:

- When you first install your microwave oven
- After a power failure

Do not forget to reset the clock when you switch to and from summer and winter time.

Auto energy saving function
If you do not select any function when appliance is in the middle of setting or operating with temporary stop condition, function is canceled and clock will be displayed after 25 minutes.
Oven Lamp will be turned off after 5 minutes with door open condition.

1. Press the **Clock (◊)** button.



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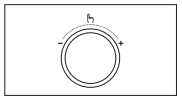
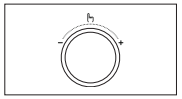
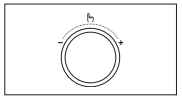
2. Turn the **Multi Funtion Selector Dial** to set time display type. (12H or 24H)



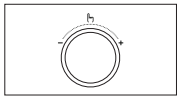
3. Press the **Multi Funtion Selector Dial** to complete the setup.



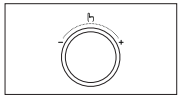
4. Turn the **Multi Funtion Selector Dial** to set the hour.



5. Press the **Multi Funtion Selector Dial**.

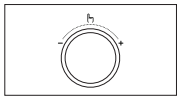


6. Turn the **Multi Funtion Selector Dial** to set the minute.



7. When the right time is displayed, press the **Multi Funtion Selector Dial** to start the clock.

   Result: The time is displayed whenever you are not using the microwave oven.



COOKING/REHEATING

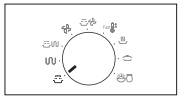
The following procedure explains how to cook or reheat food.

ALWAYS check your cooking settings before leaving the oven unattended.

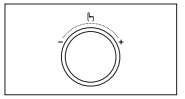
Open the door. Place the food in the centre of the turntable. Close the door. Never switch the microwave oven on when it is empty.

1. Turn **Mode Selector Dial** to **Microwave** (microwave) mode position.

   Result: The following indications are displayed: microwave (microwave mode)

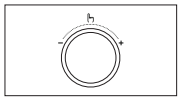


2. Turn **Multi Funtion Selector Dial** to desired until the appropriate power level is displayed. At that time, press the **Multi Funtion Selector Dial** to set the power level.



3. Set the cooking time by turning the **Multi Funtion Selector Dial**.

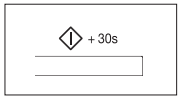
   Result: The cooking time is displayed.



4. Press the **Start/+30s** (start) button.

   Result: The oven light comes on and the turntable starts rotating. Cooking starts and when it has finished:

   - The oven beep and flash “0” 4 times. The oven will then beep one time per minute.



If you would like to know the current Power Level of the oven cavity, press **Multi Funtion Selector Dial** once. If you would like to change the power level during cooking, turn the **Multi Funtion Selector Dial.**

Quick Start:

If you wish to heat a dish for a short period of time at maximum power (900 W), you can also simply press the **Start/+30s** (start) button once for each 30 seconds of cooking time. The oven starts immediately.

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POWER LEVELS AND TIME VARIATIONS

The power level function enables you to adapt the amount of energy dissipated and thus the time required to cook or reheat your food, according to its type and quantity. You can choose between six power levels.

Power level	Percentage	Output
HIGH	100 %	900 W
MEDIUM HIGH	67 %	600 W
MEDIUM	50 %	450 W
MEDIUM LOW	33 %	300 W
DEFROST	20 %	180 W
LOW	11 %	100 W

The cooking times given in recipes and in this booklet correspond to the specific power level indicated.

If you select a...	Then the cooking time must be...
Higher power level Lower power level	Decreased Increased

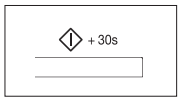
ADJUSTING THE COOKING TIME

You can increase the cooking time by pressing the **+30s** button once for each 30 seconds to be added.

- Check how cooking is progressing at any time simply by opening the door
- Increase the remaining cooking time

To increase the cooking time of your food, press the **Start/+30s** (⏀) button once for each 30 seconds that you wish to add.

- Example: To add three minutes, press the **Start/+30s** (⏀) button six times.



STOPPING THE COOKING

You can stop cooking at any time so that you can:

- Check the food
- Turn the food over or stir it
- Leave it to stand

To stop the cooking...	Then...
Temporarily	Temporarily : Open the door or Press the stop button once. **Result:** Cooking stops. To resume cooking, close the door again and press the **Start/+30s** (⏀) button.
Completely	Completely : Press the stop button once. **Result:** Cooking stops. If you wish to cancel the cooking settings, press the **Stop/Eco** (⏚/ᔓ) button again.

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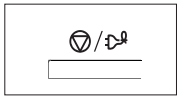
SETTING THE ENERGY SAVE MODE

The oven has an energy save mode.

- Press the **Energy Save** (⏻/🍃) button.
  Result : Display off.
- To remove energy save mode, open the door or press the **Energy Save** (⏻/🍃) button and then display shows current time. The oven is ready for use.



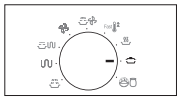
USING THE AUTO COOK FEATURE

The 10 Auto Cook (🍲) features include/provide pre-programmed cooking times. You do not need to set either the cooking times or the power level. You can adjust the size of the serving by turning the Dial knob.

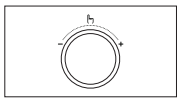
Use only recipients that are microwave-safe.

Open the door. Place the food in the centre of the turntable. Close the door.

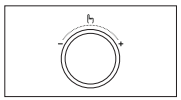
1. Turn **Mode Selector Dial** to **Auto Cook** (🍲) mode position.



2. Select the type of food that you are cooking by turning the **Multi Funtion Selector Dial**. Refer to the table on the following page for a description of the various pre-programmed settings. At that time, press the **Multi Funtion Selector Dial** to select the type of food.



3. Select the size of the serving by turning the **Multi Funtion Selector Dial**.



4. Press the **Start/+30s** (⏀) button.

Result: The food is cooked according to the preprogrammed setting selected.
- When cooking has finished, the oven will beep and flash “0” 4 times. The oven will then beep one time per minute.

USING THE AUTO COOK PROGRAMMES

The following table presents 10 **Auto Cook** Programmes, quantities, standing times and appropriate recommendations. Programmes no 1 to 4 are running with microwave energy only. Programmes no 5 to 6 are running with a combination of microwaves and grill. Programmes no 7 to 8 are running with a combination of microwaves and convection. Programme 9 to 10 are running with convection mode. Use oven gloves when taking out food.

Code	Food	Serving size	Standing time	Recommendations
1	**White Rice**	150-200 g 200-250 g	5-10 min.	Weigh parboiled white rice and add double quantity of cold water. For example: when cooking 0.25 kg rice, add ½ liter cold water. Use glass pyrex bowl with lid. Put bowl in the centre of turntable. Cook covered.
2	**Broccoli florets**	200-250 g 300-350 g 400-450 g 500-550 g	1-2 min.	Weigh the vegetables after washing, cleaning and cutting into similar size. Put them into a glass bowl with lid. Add 30 ml (2 tablespoons) water when cooking for 200-250 g, add 45 ml (3 tablespoons) for 300-450 g and add 60-75 ml (4-5 tablespoons) for 500-550 g. Stir after cooking. When cooking higher quantities stir once during cooking.

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Code	Food	Serving size	Standing time	Recommendations
3	**Sliced Carrots**	100-150 g 200-250 g 300-350 g	1-2 min.	Weigh the vegetables after washing, cleaning and cutting into similar size. Put them into a glass bowl with lid. Add 30 ml (2 tablespoons) water when cooking for 200-250 g, add 45 ml (3 tablespoons) for 300-350 g. This programme is suitable for cauliflower
4	**Peeled Potatoes**	300-350 g 400-450 g 500-550 g 600-650 g	3 min.	Wash and peel potatoes, cut into halves and put into a glass bowl with lid. Add 15-30ml of water (1-2 tablespoons). Stir after cooking. When cooking higher quantities stir once during cooking.
5	**Jacket Potatoes**	200 g 400 g 600 g	5 min.	Use oven potatoes with a size of 200 g each. Pierce skin and set on low rack.
6	**Roast Fish**	200-300 g (1) 400-500 g (2)	3 min.	Brush skin of whole fish with oil and add herbs and spices. Put fish side by side, head to tail on the high rack. Turnover, as soon as the beep sounds.
7	**Fish Fillet**	200-300 g 400-500 g	2 min.	Put fish filets, such as salmon evenly on the high rack. Turnover, as soon as the beep sounds.

Code	Food	Serving size	Standing time	Recommendations
8	**Roast Beef/ Roast Lamb**	1000-1100 g 1200-1300 g	10-15 min.	Brush the beef/lamb with oil and spices (pepper only, salt should be added after roasting). Put it on the low rack with the fat-side down. Turnover, when the oven beeps. After roasting and during standing time it should be wrapped in aluminium foil.
9	**Sponge Cake**	450-550 g	10 min.	First, start programme. It will be indicate on the display as “HEAT”, oven is preheating. And then put dough into a round black metal baking tin, using baking paper on the bottom(diameter 26cm). After beep sounds insert tin on the low rack.
10	**Muffins**	250-300 g	-	First, start programme. It will be indicate on the display as “HEAT”, oven is preheating. And then pour dough into 6-8 paper or silicone cups for muffins and set on the low rack. After beep sounds insert rack.

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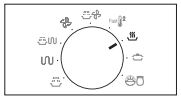
USING THE AUTO REHEAT FEATURE

The 6 Auto Reheat ( ) features provide four pre-programmed cooking times. You do not need to set either the cooking times or the power level. You can adjust the size of the serving by turning the Dial knob.

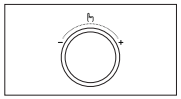
Use only recipients that are microwave-safe.

Open the door. Place the food in the centre of the turntable. Close the door.

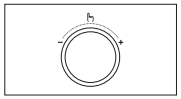
1. Turn **Mode Selector Dial** to **Auto Reheat** ( ) mode position.



2. Select the type of food that you are cooking by turning the **Multi Funtion Selector Dial**. Refer to the table on the following page for a description of the various pre-programmed settings. At that time, press the **Multi Funtion Selector Dial** to select the type of food.



3. Select the size of the serving by turning the **Multi Funtion Selector Dial**.



4. Press the **Start/+30s** ( ) button.

Result: The food is cooked according to the preprogrammed setting selected.

- When cooking has finished, the oven will beep and flash “0” 4 times. The oven will then beep one time per minute.

USING THE AUTO REHEAT PROGRAMMES

The following table presents 6 **Auto Reheat** Programmes, quantities, standing times and appropriate recommendations. Programmes no 1 to 3 are running with microwave energy only. Programmes no 4 to 6 are running with a combination of microwaves, grill and convection.

Use oven gloves when taking out food.

Code	Food	Serving size	Standing time	Recommendations
1	**Ready-Meal (chilled)**	300-350 g 400-450 g	2-3 min.	Put on a ceramic plate and cover with microwave cling film. This programme is suitable for meals consisting of 3 components (e.g. meat with sauce, vegetables and a side dish like potatoes, rice or pasta).
2	**Soup (chilled)**	200-250 g 300-350 g 400-450 g	2-3 min	Pour into a deep ceramic soup plate or bowl and cover with plastic lid during heating. Stir carefully before and after standing time.
3	**Mini Ravioli (chilled)**	200-250 g 300-350 g	3 min.	Put chilled ready mini ravioli in a microwave proof plastic dish in the centre of turntable. Pierce film of ready product or cover plastic dish with microwave cling film. Stir carefully before and after standing time. This programme is suitable for ravioli, as well as for noodles in sauce.

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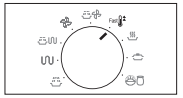
Code	Food	Serving size	Standing time	Recommendations
4	**Frozen Pizza Snacks**	100-150 g 250-300 g	-	Put frozen pizza snacks on the low rack.
5	**Frozen Chicken Wings**	200-250 g 300-350 g 400-450 g	2 min	Put the frozen ready chicken wings or small drumsticks (pre-cooked and spiced) on the high metal rack with the skin-side down. Put them in a circle and leave the centre clear. Turnover, as soon as the oven beeps.
6	**Frozen Bread Rolls**	100-150 g (2 pcs) 200-250 g (4pcs) 300-350 g (6pcs)	3-5 min.	We recommend to preheat the oven to 180 °C for 5 minutes using the convection function. Put 2 to 6 frozen bread rolls (-18 °C) in a circle on the low rack. This program is suitable for small frozen bakery products as bread rolls, ciabatta rolls and small baguettes.

FAST PREHEATING THE OVEN

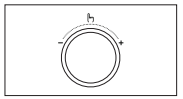
For convection cooking, it is recommended that you preheat the oven to the appropriate temperature before placing the food in the oven. When the oven reaches the requested temperature, it is maintained for approximately 10 minutes; it is then switched off automatically.
Check that the heating element is in the correct position for type of cooking that you require.

1. Turn **Mode Selector Dial** to **Fast Preheat** (Fast) mode position.

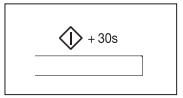


   Result: The following indications are displayed: 200 °C (temperature)

2. Set the temperature by turning the **Multi Funtion Selector Dial**.
   (Temperature : 200, 180, 160, 140, 100, 40 °C)



3. Press the **Start/+30s** (◊) button.



   Result: The oven is preheated to the requested temperature.
   - Upon arrival at the preset temperature, the oven beeps 6 times and the temperature is kept for 10 minutes.
   - After 10 minutes, the beeps 4 times and the operation stops.

In case the inner temperature has reached the preset temperature, the beeps 6 times when temperature and the preset temperature is kept for 10 minutes.

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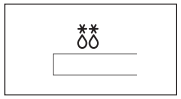
USING THE POWER DEFROST FEATURE

The Power Defrost (❄❄) feature enables you to defrost meat, poultry, fish, bread, cake and fruit. The defrost time and power level are set automatically. You simply select the programme and the weight.

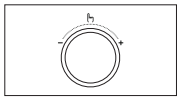
Use only containers that are microwave-safe.

Open the door. Place the frozen food on a ceramic in the centre of the turntable. Close the door.

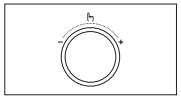
1. Press the **Power Defrost** (❄❄) button.



2. Select the type of food that you are cooking by turning the **Multi Funtion Selector Dial**. Refer to the table on the following page for a description of the various pre-programmed settings. At that time, press the **Multi Funtion Selector Dial** to select the type of food.



3. Select the size of the serving by turning the **Multi Funtion Selector Dial**.



4. Press **Start/+30s** (⏀) button.

   Result:

   - Defrosting begins.
   - The oven beeps through defrosting to remind you to turn the food over.

5. Press the **Start/+30s** (⏀) again to finish defrosting.

   Result: When cooking has finished, the oven will beep and flash “0” 4 times. The oven will then beep one time per minute.

USING THE POWER DEFROST PROGRAMMES

The following table presents the various Power Defrost programmes, quantities, standing times and appropriate recommendations. Remove all kind of package material before defrosting.
Place meat, poultry and fish on a flat glass plate or on a ceramic plate, arrange bread and cake on kitchen paper.

Code	Food	Serving size (g)	Standing time (min.)	Recommendations
1	Meat	200-1500	20-90	Shield the edges with aluminium foil. Turn the meat over, when the oven beeps. This programme is suitable for beef, lamb, pork, steaks, chops, minced meat.
2	Poultry	200-1500	20-90	Shield the leg and wing tips with aluminium foil. Turn the poultry over, when the oven beeps. This programme is suitable for whole chicken as well as for chicken portions.
3	Fish	200-1500	20-80	Shield the tail of a whole fish with aluminium foil. Turn the fish over, when the oven beeps. This programme is suitable for whole fishes as well as for fish fillets.
4	Bread/ Cake	125-1000	10-60	Put bread horizontally on a piece of kitchen paper and turn over, as soon as the oven beeps. Place cake on a ceramic plate and if possible, turn over, as soon as the oven beeps. (Oven keeps operating and is stopped, when you open the door.) This programme is suitable for all kinds of bread, sliced or whole, as well as for bread rolls and baguettes. Arrange bread rolls in a circle. This programme is suitable for all kinds of yeast cake, biscuit, cheese cake and puff pastry. It is not suitable for short/crust pastry, fruit and cream cakes as well as for cake with chocolate topping.

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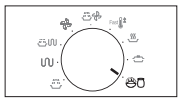
Code	Food	Serving size (g)	Standing time (min.)	Recommendations
5	Fruit	100-600	5-20	Spread fruits evenly into a flat glass dish. This programme is suitable for all kind of fruits.

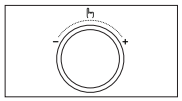
USING THE AUTO FERMENTATION FEATURE

The five fermentation features include/provide pre-programmed cooking times. You do not need to set either the cooking times or the power level. You can adjust the auto fermentation category by press the fermentation button. First, place the food in the center of the turntable and close the door.

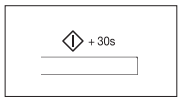
1. Turn **Mode Selector Dia**l to Auto Fermentation() mode position.



2. Select the type of food that you are cooking by turning the **Multi Function Selector Dial**. Refer to the table on the following page for a description of the carious pre-programmed settings. At that time, Press the **Multi Function Selector Dial** to select the type of food.



3. Press the **Start/+30s** (◊) button.



USING THE AUTO FERMENTATION PROGRAMMES

The following table presents how to use the auto programme for rising yeast dough or preparing yogurt.

Code		Food	Serving Size	Standing time	Recommendations
Dough Proof	**1-1**	Pizza dough	300 - 500 g	-	Put dough in suitable sized bowl and set on the low rack. Cover with cling film.
	1-2	Cake dough	500 - 800 g	-	Put dough in suitable sized bowl and set on the low rack. Cover with cling film.
	1-3	Bread dough	600 - 900 g	-	Put dough in suitable sized bowl and set on the low rack. Cover with cling film.
Homemade Yogurt	**2-1**	Small dishes	500 g	6 hours in fridge	Distribute 150g yogurt into 5 ceramic cups or small glass jars evenly (30g each). Add 100ml milk into each cup. Use long-life milk (room-temperature; 3,5% fat). Cover each with cling film and set in a circle on turntable.
	2-2	Large bowl	500 g	6 hours in fridge	Mix 150g natural yogurt with 500ml long-life milk (room-temperature; 3,5% fat). Pour evenly into large glass bowl. Cover with cling film and set on turntable.

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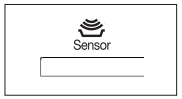
USING THE SENSOR COOK FEATURE

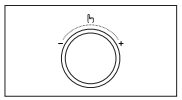
The Eight Sensor Cook (Sensor) features include/provide pre-programmed cooking times.
You do not need to set either the cooking times or the power level.
You can adjust the Sensor Cook category by turning the dial knob.
First, place the food in the center of the turntable and close the door.

Use only dishes that are microwave-safe.

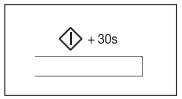
1. Press the **Sensor Cook** (Sensor) button.



2. Select the type of food that you are cooking by turning the **Multi Funtion Selector Dial**. Refer to the table on the following page for a description of the various pre-programmed settings. At that time, press the **Multi Funtion Selector Dial** to select the type of food.



3. Press the **Start/+30s** (◇) button.



Result : Cooking starts. When it has finished.
1) The oven beeps four times.
2) The end reminder signal will beep 3 times (once every minute).
3) The current time is displayed again.

Use only recipients that are microwave-safe.

If the inside temperature is over the 60 °C, Display shows “hot” and cooling fan will operate for 3 minutes. You can’t use sensor cook button temperarily until oven get cool to a desired temperature for sensor safe mode.

If the door is opened or press the Stop button during this operation, “E-15” will be displayed. At that time, press the Stop button one more, “E-15” will disappear.

USING THE SENSOR COOK PROGRAMMES

The following table presents 8 Sensor Cook Programmes. It contains its recommended weight range per item, standing times after cooking and appropriate recommendations. After you start the programme cooking times and power levels are calculated automatically. The cooking process is controlled by the sensor system for your convenience.
Use oven gloves while taking out!

Code	Food	Serving size	Standing time (min.)	Recommendations
1	**Drinks** (coffee, milk, tea, water with room temperature)	150-250 g (1 cup or 1 mug)	1-2	Pour the liquid (room-temperature) into ceramic cup or mug. Reheat uncovered. Place in the centre of turntable. Leave them to stand in the oven. Stir drinks before and after standing time. Be careful while taking the cup out (see safety instructions for liquids).
2	**Broccoli florets**	200-500 g	1-2	Rinse and clean fresh vegetables, such as broccoli and prepare florets. Put them evenly into a glass bowl with lid. Add 30-45 ml water (2-3 tablespoons). Put bowl in the centre of turntable. Cook covered. Stir after cooking. This programme is suitable for broccoli as well as sliced courgette, egg plant, pumpkin or pepper.

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Code	Food	Serving size	Standing time (min.)	Recommendations
3	**Sliced carrots**	200-500 g	1-2	Rinse and clean fresh vegetables, such as carrots and cut into round slices evenly. Put them into a glass bowl with lid. Add 30-45 ml water (2-3 tablespoons). Put bowl in the centre of turntable. Cook covered. Stir after cooking. This programme is suitable for sliced carrots as well as cauliflower florets or turnip cabbage.
4	**Jacket potatoes**	200-800 g	2-3	Rinse and clean potatoes, each 200g. Brush with olive oil and pierce skin with a fork. Put in a circle on the low rack. Set rack on turntable.
5	**Frozen pizza**	300-500 g	-	Put frozen pizza on the low rack.
6	**Frozen lasagna**	400-600 g	3-4	Put frozen lasagne into a suitable sized ovenproof dish. Set dish on low rack.
7	**Chicken pieces**	400-700 g	2-3	Brush chilled chicken pieces with oil and spices. Put skin-side down on the low rack. Turnover, as soon as the oven beeps. Push start button to continue process.
8	**Roast chicken**	1.0-1.2 kg	4-5	Brush chilled chicken with oil and spices. Put breast-side down, in the middle of the low rack. Turnover, as soon as the oven beeps. Push start to continue process.

Auto sensor cooking instructions

The Auto Sensor allows you to cook your food automatically by detecting the amount of gases generated from the food while cooking.

- When cooking food, many kinds of gases are generated. The Auto Sensor determines the proper time and power level by detecting these gases from the food, eliminating the need to set the cooking time and power level.
- When you cover a container with its lid or plastic wrap during Sensor Cooking, the Auto Sensor will detect the gases generated after the container has been saturated with steam.
- Shortly before cooking ends, the remaining cooking time will begin its count down. This will be a good time for you to rotate or stir the food for even cooking if it is necessary.
- Before auto sensor cooking food may be seasoned with herbs, spices or browning sauces. A word of caution though, salt or sugar may cause burn spots on food so these ingredients should be added after cooking.

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Utensils & Cover for sensor cooking

- To obtain good cooking results with this function, follow the directions for selecting appropriate containers and covers in the charts in this book.
- Always use microwave-safe containers and cover them with their lids or with plastic wrap. When using plastic wrap, turn back one corner to allow steam to escape at the proper rate.
- Always cover with the lid intended for the utensil being used. If the utensil does not have its own lid, use plastic wrap.
- Fill containers at least half full.
- Foods that require stirring or rotating should be stirred or turned toward the end of the Sensor Cook cycle, after the time has started to count down on the display.

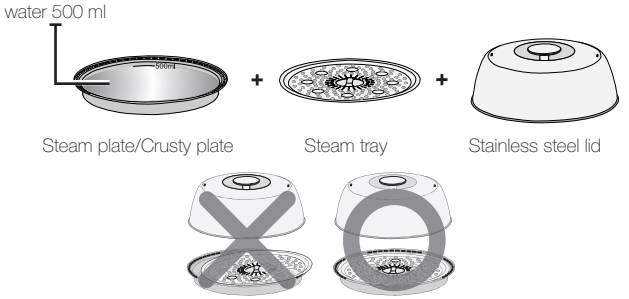
Important

- After installing the oven and plugging into an electrical outlet, do not unplug the power cord. The gas sensor needs time to stabilize in order to cook satisfactorily.
- It its not advisable to use the auto sensor cooking feature on a continuous cooking operation, i.e. one cooking operation immediately after another.
- Install the oven in a well ventilated location for proper cooling and airflow and to ensure the sensor will operate accurately.
- To avoid poor results, do not use the Auto sensor when the room ambient temperature is too high or too low.
- Do not use volatile detergent to clean your oven. Gas resulting from this detergent may affect the sensor.
- Avoid placing the oven near high moisture or gas emitting appliances, since this will interfere with the proper performance of the Auto Sensor.
- Always keep the inside of the oven clean. Wipe all spills with a damp cloth. This oven is designed for household use only.

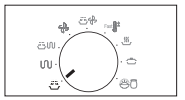
USING THE MANUAL STEAM COOK FUNCTION (ONLY CE117PE MODEL)

Using Pro Steamer, not only can you Auto Steam Cook, but you can also Manual Steam Cook referring to the Manual Steam Cooking table on the right.
The following procedure explains how to manual steam cook.
ALWAYS check your cooking settings before leaving the oven unattended.
First, place the Pro Steamer (with food) in the centre of the turntable. Then, close the door.

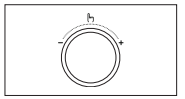
Using the Container



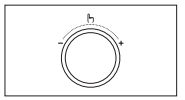
1. Turn **Mode Selector Dial** to **Microwave** (🍲) mode position. At that time, press the **Multi Funtion Selector Dial** to set the power level.



Result: The 900 W (maximum cooking power) indications are displayed:
Select the appropriate power level by turning the **Multi Funtion Selector Dial** again until the corresponding wattage is displayed. Set the power level (900 W) given in Manual Steam Cooking Guide on the next page.



2. Select the cooking time by turning the **Multi Funtion Selector Dial** as required.
Set the cooking time referring to the cooking time in the Manual Steam Cooking Guide on the next page.



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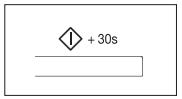
3. Press **Start/+30s** (◇) button.



Result: The oven light comes on and the turntable starts rotating.

1) Cooking starts and when it has finished the oven beeps four times.
2) The end reminder signal will beep 3 times(once every minute).
3) The current time is displayed again.

⚠ CAUTION

- Never use this Pro Steamer with a different product or model. It may cause a fire or fatal damage to the product.
- Do not use the Pro Steamer without water or food inside. When you use this Pro Steamer, pour at least 500 ml of water before use. If the amount of water is less than 500 ml, it may cause incomplete cooking, or may cause a fire or fatal damage to the product.
- Caution must be taken when removing the container from inside the Pro Steamer after cooking, as it will be very hot.
- Make sure you install the cover onto the Pro Steamer so that it fits into the Steam plate / Crusty plate. The eggs or the chestnuts would be explode without setting the steam cover and steam plate as instructed on the Instruction book.

How to clean the Steam plate / Crusty Plate
Clean the Steam plate / crusty plate with warm water and detergent and rinse off with clean water.

Do not use a scrubbing brush or a hard sponge otherwise the top layer will be damaged.

Please note
The Steam plate / crusty plate is not dishwasher-safe.

Pour 500 ml cold water into the steam plate of Pro Steamer. Put the steam tray into the plate, add food on tray and cover with stainless steel lid. Put Pro Steamer on the turntable. The cooking time depends on size, thickness and type of food.
When steaming thin slices or small pieces we recommend to reduce the time. When steaming thick slices or big sized pieces of food you can add time.
Use the power levels and times in this table as a guide lines for steam cooking.

Fresh food	Portion	Cold water (ml)	Power	Time (min.)	Instructions
Broccoli, florets	400 g	500	900 W	12-18	Rinse and clean broccoli. Cut into similar sized florets. Put florets evenly on steam tray.
Carrots	400 g	500	900 W	15-20	Rinse and clean carrots and cut into even slices. Distribute slices on steam tray.
Cauliflower, whole	600 g	500	900 W	20-25	Clean whole cauliflower and set on steam tray.
Corn on the cob	400 g (2 pcs)	500	900 W	23-28	Rinse and clean corn on the cobs. Put corn on the cobs side by side on steam tray.
Courgettes	400 g	500	900 W	10-15	Rinse courgettes and cut them into similar slices. Distribute evenly on steam tray.

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Fresh food	Portion	Cold water (ml)	Power	Time (min.)	Instructions
Frozen mixed vegetables	400 g	500	900 W	18-23	Distribute frozen mixed vegetables (-18 ºC) e.g. broccoli, cauliflower, sliced carrots evenly on steam tray.
Potatoes (small)	500 g	500	900 W	25-30	Rinse and clean potatoes and pierce skin with a fork. Set whole potatoes evenly on steam tray.
Apples	800 g (4 apples)	500	900 W	15-20	Rinse and core apples. Put apples upright side by side on steam tray.
Eggs	4-6 eggs	500	900 W	15-20	Pierce 4-6 fresh eggs (size M) and set them in the small cavities of steam tray. After steaming keep standing covered for 2-5 minutes.
Blue prawns	250 g (5-6 pcs)	500	900 W	10-15	Sprinkle blue prawns with 1-2 tablespoons lemon juice. Put them evenly on steam tray.
Fish fillets (cod fish, rose-fish)	500 g (2-3 pcs)	500	900 W	12-17	Sprinkle fish fillets with 1-2 tablespoons lemon juice and add herbs and spices (e.g. rosemary). Put fillets evenly on steam tray.
Chicken breast fillets	400 g (2 fillets)	500	900 W	20-25	Rinse and clean the chicken breast fillets. Put chicken breast fillets side by side on steam tray.

COOKING BY CONVECTION

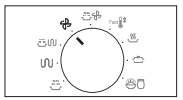
The convection mode enables you to cook food in the same way as in a traditional oven. The microwave mode is not used. You can set the temperature, as required, in a range varying from 40 °C to 200 °C in 6 preset levels. The maximum cooking time is 90 minutes.

If you wish to Fast Preheat the oven, see page 20.

- Always use oven gloves when touching the recipients in the oven, as they will be very hot.
- You can get better cooking and browning, if you use the low rack.

Check that the heating element is in the horizontal position and that the turntable is in position. Open the door and place the recipient on the low rack and set on turntable.

1. Turn **Mode Selector Dial** to **Convection** ( ) mode position.



Result: The following indications are displayed:

( ) (convection mode)
200 °C (temperature)

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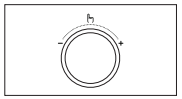
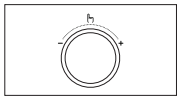
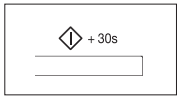
2. Turning the **Multi Funtion Selector Dial** to set the temperature. At that time, press the **Multi Funtion Selector Dial** to select temperature.
(Temperature : 200, 180, 160, 140, 100, 40 °C)



3. Set the cooking time by turning the **Multi Funtion Selector Dial**.



4. Press the **Start/+30s** (⏀) button.



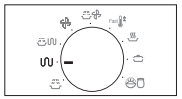
Result: Cooking starts:
- When cooking has finished, the oven will beep and flash “0” 4 times. The oven will then beep one time per minute.

GRILLING

The grill enables you to heat and brown food quickly, without using microwaves.
- Always use oven gloves when touching the recipients in the oven, as they will be very hot.
- You can get better cooking and grilling results, if you use the high rack.

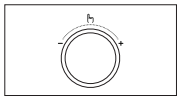
1. Open the door and place the food on the rack.

2. Turn **Mode Selector Dial** to **Grill** (⎍) mode position.



Result: The following indications are displayed:
⎍ (grill mode)
- You cannot set the temperature of the grill.

3. Set the grilling time by turning the **Multi Funtion Selector Dial**.
- The maximum grilling time is 60 minutes.



4. Press the **Start/+30s** (⏀) button.

Result: Grilling starts.
- When cooking has finished, the oven will beep and flash “0” 4 times. The oven will then beep one time per minute.

COMBINING MICROWAVES AND THE GRILL

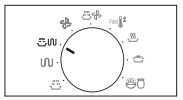
You can also combine microwave cooking with the grill, to cook quickly and brown at the same time.

ALWAYS use microwave-safe and oven-proof cookware. Glass or ceramic dishes are ideal as they allow the microwaves to penetrate the food evenly.

ALWAYS use oven gloves when touching the recipients in the oven, as they will be very hot.
You can improve cooking and grilling, if you use the high rack.

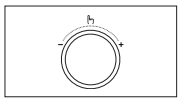
Open the door. Place the food on the rack best suited to the type of food to be cooked. Place the rack on the turntable. Close the door.

1. Turn **Mode Selector Dial** to **Microwave + Grill** (⎍) mode position.

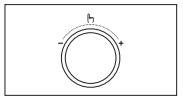


Result: The following indications are displayed:
⎍ (microwave & grill combi mode)
600 W (output power)

2. Select the appropriate power level by turning the **Multi Funtion Selector Dial** until the corresponding output power is displayed (600, 450, 300 W). At that time, press the **Multi Funtion Selector Dia**l to set the power level.
- You cannot set the temperature of the grill.



3. Set the cooking time by turning the **Multi Funtion Selector Dial**.
- The maximum cooking time is 60 minutes.



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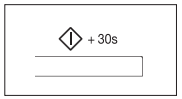
4. Press the **Start/+30s** (◊) button.



Result:

- Combination cooking starts.
- When cooking has finished, the oven will beep and flash “0” 4 times. The oven will then beep one time per minute.

COMBINING MICROWAVES AND CONVECTION

Combination cooking uses both microwave energy and convection heating. No preheating is required as the microwave energy is immediately available. Many foods can be cooked in combination mode, particularly:

- Roast meats and poultry
- Pies and cakes
- Egg and cheese dishes

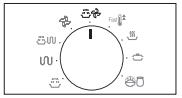
ALWAYS use microwave-safe and oven-proof cookware. Glass or ceramic dishes are ideal as they allow the microwaves to penetrate the food evenly.

ALWAYS use oven gloves when touching the recipients in the oven, as they will be very hot.

You can get better cooking and browning, if you use the low rack.

Open the door. Place the food on the turntable or on the low rack which should then be placed on the turntable. Close the door. The heating element must be in the horizontal position.

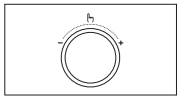
1. Turn **Mode Selector Dial** to **Microwave+Convection** ( ) mode position.



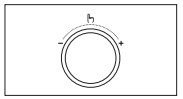
Result: The following indications are displayed:

	(microwave & convection combi mode)
600 W	(output power)
200 °C	(temperature)

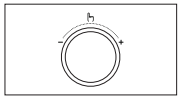
2. Set the appropriate power level by turning the **Multi Funtion Selector Dial** until the corresponding output power is displayed (600, 450, 300, 180, 100 W). At that time, press the **Multi Funtion Selector Dial** to select power level.



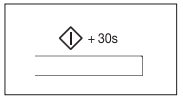
3. Select the temperature by turning the **Multi Funtion Selector Dial.** (Temperature :200, 180, 160, 140, 100, 40 °C) At that time, press the **Multi Funtion Selector Dial** to select temperature.



4. Set the cooking time by turning the **Multi Funtion Selector Dial.**
   - The maximum cooking time is 60 minutes.



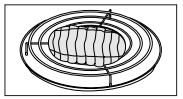
5. Press the **Start/+30s** (◊) button.



Result:

- Combination cooking starts.
- The oven is heated to the required temperature and then microwave cooking continues until the cooking time is over.
- When cooking has finished, the oven will beep and flash “0” 4 times. The oven will then beep one time per minute.

CHOOSING THE ACCESSORIES



Traditional convection cooking does require cookware. You should, however, use only cookware that you would use in your normal oven.

Microwave-safe containers are not usually suitable for convection cooking; don’t use plastic containers, dishes, paper cups, towels, etc.

If you wish to select a combined cooking mode (microwave and grill or convection), use only recipients that are microwave-safe and oven-proof.

For further details on suitable cookware and utensils, refer to the Cookware Guide on page 31-32.

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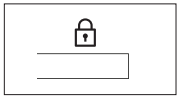
USING THE CHILD LOCK FEATURE

Your microwave oven is fitted with a special child lock programme, which enables the oven to be “locked” so that children or anyone unfamiliar with it cannot operate it accidentally.
The oven can be locked at any time.

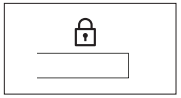
1. Press the **Child Lock** (🔒) button for one second.

   Result :
   - The oven is locked (no functions can be selected).
   - The display shows “🔒”.



2. To unlock the oven, press the **Child Lock** (🔒) button for one second.

   Result : The oven can be used normally.

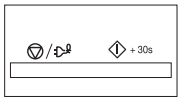


SWITCHING THE BEEPER OFF

You can switch the beeper off whenever you want.

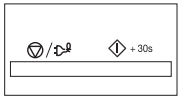
1. Press the **Start/+30s** (⏀) and **Stop/Cancel** (⏚/⏻) button at the same time (about two second)**.**

   Result: The oven does not beep to indicate the end of a function.



2. To switch the beeper back on, press the **Start/+30s** (⏀) and **Stop/Cancel** (⏚/⏻) button again at the same time (about two second).

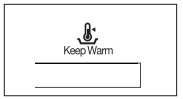
   Result: The oven operates normally.



USING THE KEEP WARM FEATURE

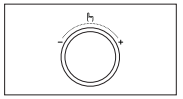
Place the keep food warm in the centre of the turntable and close the door.

1. Press the **Keep Warm** (🌡) button.



2. Set the keep warm time by turning the **Multi Funtion Selector Dial.**

   Result: The keep warm time is displayed.



3. Press the **Start/+30s** (⏀) button.
   The max keep warm time is 30 mins.

   Result : When keep warm time has finished, the oven will beep and flash “0” 4 times.
   The oven will then beep one time per minute.

USING THE KEEP WARM SETTINGS

The following table presents 4 items. It contains food, drink, bread/pastries and ovenware. The convection heater operates only and it will cycle on and off to keep food warm. Use oven gloves while taking out!

Item	Example & Recommendations
Food	Roast meat, chicken, gratin, pizza, potatoes and plated meal
Drink	Water, milk and coffee
Bread and pastries	Bread, toast, rolls, muffins and cake
Dishes/Crockery	Cup and ovenware Distribute the crockery over the whole area of turn table. Do not overload the oven. (Maximum load 5 kg)

Do not use this function to reheat cold foods.This programmes are for keeping food warm that has just been cooked.

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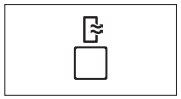
- Do not recommend food being kept warm for too long (more than 1 hour), as it will continue to cook. Warm food spoils more quickly.
- Cover liquids and foods which are high moisture contents. But if you want to keep crisp roast or fried foods, do not cover it.

USING THE DEODORIZE FEATURE

Use this feature after cooking odorous food or when there is a lot of smoke in the oven interior.
First clean the oven interior.

Press the **Deodorize** (⍐) button after you have finished cleaning. you will hear four beeps.



- The deodorization time has been specified as 5 minutes.
- You can also adjust **Deodorize** time by pressing the +30s button.
- The maximum deodorization time is 15 minutes.

cookware guide

To cook food in the microwave oven, the microwaves must be able to penetrate the food, without being reflected or absorbed by the dish used. Care must therefore be taken when choosing the cookware. If the cookware is marked microwave-safe, you do not need to worry.
The following table lists various types of cookware and indicates whether and how they should be used in a microwave oven.

Cookware	Microwave-safe	Comments
Aluminum foil	✓ ✗	Can be used in small quantities to protect areas against overcooking. Arcing can occur if the foil is too close to the oven wall or if too much foil is used.
Crust plate	✓	Do not preheat for more than 8 minutes.
China and earthenware	✓	Porcelain, pottery, glazed earthenware and bone china are usually suitable, unless decorated with a metal trim.
Disposable polyester cardboard dishes	✓	Some frozen foods are packaged in these dishes.
Fast-food packaging		
• Polystyrene cups containers	✓	Can be used to warm food. Overheating may cause the polystyrene to melt.
• Paper bags or newspaper	✗	May catch fire.
• Recycled paper or metal trims	✗	May cause arcing.
Glassware		
• Oven-to-tableware	✓	Can be used, unless decorated with a metal trim.

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Cookware	Microwave-safe	Comments
• Fine glassware	✓	Can be used to warm foods or liquids. Delicate glass may break or crack if heated suddenly.
• Glass jars	✓	Must remove the lid. Suitable for warming only.
Metal		
• Dishes	✗	May cause arcing or fire.
• Freezer bag twist ties	✗	
Paper		
• Plates, cups, napkins and kitchen paper	✓	For short cooking times and warming. Also to absorb excess moisture.
• Recycled paper	✗	May cause arcing.
Plastic		
• Containers	✓	Particularly if heat-resistant thermoplastic. Some other plastics may warp or discolour at high temperatures. Do not use Melamine plastic.
• Cling film	✓	Can be used to retain moisture. Should not touch the food. Take care when removing the film as hot steam will escape.
• Freezer bags	✓✗	Only if boilable or oven-proof. Should not be airtight. Prick with a fork, if necessary.
Wax or grease-proof paper	✓	Can be used to retain moisture and prevent spattering.

✓ **: Recommended**

✓✗ **: Use caution**

✗ **: Unsafe**

cooking guide

MICROWAVES

Microwave energy actually penetrates food, attracted and absorbed by its water, fat and sugar content.
The microwaves cause the molecules in the food to move rapidly. The rapid movement of these molecules creates friction and the resulting heat cooks the food.

COOKING

Cookware for microwave cooking:
Cookware must allow microwave energy to pass through it for maximum efficiency. Microwaves are reflected by metal, such as stainless steel, aluminium and copper, but they can penetrate through ceramic, glass, porcelain and plastic as well as paper and wood. So food must never be cooked in metal containers.

Food suitable for microwave cooking:
Many kinds of food are suitable for microwave cooking, including fresh or frozen vegetables, fruit, pasta, rice, grains, beans, fish, and meat. Sauces, custard, soups, steamed puddings, preserves, and chutneys can also be cooked in a microwave oven. Generally speaking, microwave cooking is ideal for any food that would normally be prepared on a hob. Melting butter or chocolate, for example (see the chapter with tips, techniques and hints).

Covering during cooking
To cover the food during cooking is very important, as the evaporated water rises as steam and contributes to cooking process. Food can be covered in different ways: e.g. with a ceramic plate, plastic cover or microwave suitable cling film.

Standing times
After cooking is over food the standing time is important to allow the temperature to even out within the food.

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Cooking Guide for frozen vegetables

Use a suitable glass pyrex bowl with lid. Cook covered for the minimum time – see table. Continue cooking to get the result you prefer.
Stir twice during cooking and once after cooking. Add salt, herbs or butter after cooking. Cover during standing time.

Food	Portion	Power	Time (min.)	Standing time (min.)	Instructions
Spinach	150 g	600 W	5-6	2-3	Add 15 ml (1 tbsp.) cold water.
Broccoli	300 g	600 W	8-9	2-3	Add 30 ml (2 tbsp.) cold water.
Peas	300 g	600 W	7-8	2-3	Add 15 ml (1 tbsp.) cold water.
Green beans	300 g	600 W	7½-8½	2-3	Add 30 ml (2 tbsp.) cold water.
Mixed vegetables (carrots/peas/corn)	300 g	600 W	7-8	2-3	Add 15 ml (1 tbsp.) cold water.
Mixed vegetables (chinese style)	300 g	600 W	7½-8½	2-3	Add 15 ml (1 tbsp.) cold water.

Cooking Guide for fresh vegetables

Use a suitable glass pyrex bowl with lid. Add 30-45 ml cold water (2-3 tbsp.) for every 250 g unless another water quantity is recommended – see table. Cook covered for the minimum time – see table. Continue cooking to get the result you prefer. Stir once during and once after cooking. Add salt, herbs or butter after cooking.Cover during a standing time of 3 minutes.

Hint: Cut the fresh vegetables into even sized pieces. The smaller they are cut, the quicker they will cook.

All fresh vegetables should be cooked using full microwave power (900 W).

Food	Portion	Time (min.)	Standing time (min.)	Instructions
Broccoli	250 g 500 g	4½-5 7-8	3	Prepare even sized florets. Arrange the stems to the centre.
Brussels sprouts	250 g	6-6½	3	Add 60-75 ml (5-6 tbsp.) water.
Carrots	250 g	4½-5	3	Cut carrots into even sized slices.
Cauliflower	250 g 500 g	5-5½ 7½-8½	3	Prepare even sized florets. Cut big florets into halves. Arrange stems to the centre.
Courgettes	250 g	4-4½	3	Cut courgettes into slices. Add 30 ml (2 tbsp.) water or a knob of butter. Cook until just tender.
Egg plants	250 g	3½-4	3	Cut egg plants into small slices and sprinkle with 1 tablespoon lemon juice.
Leeks	250 g	4-4½	3	Cut leeks into thick slices.

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Food	Portion	Time (min.)	Standing time (min.)	Instructions
Mushrooms	125 g 250 g	1½-2 2½-3	3	Prepare small whole or sliced mushrooms. Do not add any water. Sprinkle with lemon juice. Spice with salt and pepper. Drain before serving.
Onions	250 g	5-5½	3	Cut onions into slices or halves. Add only 15 ml (1 tbsp.) water.
Pepper	250 g	4½-5	3	Cut pepper into small slices.
Potatoes	250 g 500 g	4-5 7-8	3	Weigh the peeled potatoes and cut them into similar sized halves or quarters.
Turnip cabbage	250 g	5½-6	3	Cut turnip cabbage into small cubes.

Cooking Guide for rice and pasta

Rice: Use a large glass pyrex bowl with lid - rice doubles in volume during cooking. Cook covered.
After the cooking time is over, stir before standing time and salt or add herbs and butter.
Remark: the rice may not have absorbed all water after the cooking time is finished.

Pasta: Use a large glass pyrex bowl. Add boiling water, a pinch of salt and stir well. Cook uncovered.
Stir occasionally during and after cooking. Cover during standing time and drain thoroughly afterwards.

Food	Portion	Power	Time (min.)	Standing time (min.)	Instructions
White rice (parboiled)	250 g 375 g	900 W	15-16 17½-18½	5	Add 500 ml cold water. Add 750 ml cold water.
Brown rice (parboiled)	250 g 375 g	900 W	20-21 22-23	5	Add 500 ml cold water. Add 750 ml cold water.
Mixed rice (rice + wild rice)	250 g	900 W	16-17	5	Add 500 ml cold water.
Mixed corn (rice + grain)	250 g	900 W	17-18	5	Add 400 ml cold water.
Pasta	250 g	900 W	10-11	5	Add 1000 ml hot water.

REHEATING

Your microwave oven will reheat food in a fraction of the time that conventional ovens hobs normally take.
Use the power levels and reheating times in the following chart as a guide. The times in the chart consider liquids with a room temperature of about +18 to +20 °C or a chilled food with a temperature of about +5 to +7 °C.

Arranging and covering

Avoid reheating large items such as joint of meat - they tend to overcook and dry out before the centre is piping hot. Reheating small pieces will be more successful.

Power levels and stirring

Some foods can be reheated using 900 W power while others should be reheated using 600 W, 450 W or even 300 W.
Check the tables for guidance.
In general, it is better to reheat food using a lower power level, if the food is delicate, in large quantities, or if it is likely to heat up very quickly (mince pies, for example).
Stir well or turn food over during reheating for best results. When possible,

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stir again before serving.
Take particular care when heating liquids and baby foods. To prevent eruptive boiling of liquids and possible scalding, stir before, during and after heating. Keep them in the microwave oven during standing time. We recommend putting a plastic spoon or glass stick into the liquids. Avoid overheating (and therefore spoiling) the food. It is preferable to underestimate cooking time and add extra heating time, if necessary.

Heating and standing times

When reheating food for the first time, it is helpful to make a note of the time taken - for future reference.
Always make sure that the reheated food is piping hot throughout.
Allow food to stand for a short time after reheating - to let the temperature even out.
The recommended standing time after reheating is 2-4 minutes, unless another time is recommended in the chart.
Take particular care when heating liquids and baby food. See also the chapter with the safety precautions.

REHEATING LIQUIDS

Always allow a standing time of at least 20 seconds after the oven has been switched off to allow the temperature to even out. Stir during heating, if necessary, and ALWAYS stir after heating. To prevent eruptive boiling and possible scalding, you should put a spoon or glass stick into the beverages and stir before, during and after heating.

REHEATING BABY FOOD

BABY FOOD:
Empty into a deep ceramic plate. Cover with plastic lid. Stir well after reheating! Let stand for 2-3 minutes before serving. Stir again and check the temperature. Recommended serving temperature: between 30-40 °C.
BABY MILK:
Pour milk into a sterilised glass bottle. Reheat uncovered. Never heat a baby's bottle with teat on, as the bottle may explode if overheated. Shake well before standing time and again before serving ! Always carefully check the temperature of baby milk or food before giving it to the baby. Recommended serving temperature: ca. 37 °C.

REMARK:

Baby food particularly needs to be checked carefully before serving to prevent burns.
Use the power levels and times in the next table as a guide lines for reheating.

Reheating Liquids and Food

Use the power levels and times in this table as a guide lines for reheating.

Food	Portion	Power	Time (min.)	Standing time (min.)	Instructions
Drinks (coffee, tea and water)	150 ml (1 cup) 300 ml (2 cups) 450 ml (3 cups) 600 ml (4 cups)	900 W	1-1½ 2-2½ 3-3½ 3½-4	1-2	Pour into cups and reheat uncovered: 1 cup in the centre, 2 cups opposite of each other, 3 cups in a circle. Keep in microwave oven during standing time and stir well.
Soup (chilled)	250 g 350 g 450 g 550 g	900 W	2½-3 3-3½ 3½-4 4½-5	2-3	Pour into a deep ceramic plate or deep ceramic bowl. Cover with plastic lid. Stir well after reheating. Stir again before serving.
Stew (chilled)	350 g	600 W	4½-5½	2-3	Put stew in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving.

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Food	Portion	Power	Time (min.)	Standing time (min.)	Instructions
Pasta with sauce (chilled)	350 g	600 W	3½-4½	3	Put pasta (e.g. spaghetti or egg noodles) on a flat ceramic plate. Cover with microwave cling film. Stir before serving.
Filled pasta with sauce (chilled)	350 g	600 W	4-5	3	Put filled pasta (e.g. ravioli, tortellini) in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving.
Plated meal (chilled)	350 g 450 g 550 g	600 W	4½-5½ 5½-6½ 6½-7½	3	Plate a meal of 2-3 chilled components on a ceramic dish. Cover with microwave cling-film.
Cheese fondue ready-to-serve (chilled)	400 g	600 W	6-7	1-2	Put the ready-to-serve cheese fondue in a suitable sized glass pyrex bowl with lid. Stir occasionally during and after reheating. Stir well before serving.

Reheating Baby Food and Milk

Use the power levels and times in this table as guide lines for reheating.

Food	Portion	Power	Time	Standing time (min.)	Instructions
Baby food (vegetables + meat)	190 g	600 W	30 sec.	2-3	Empty into ceramic deep plate. Cook covered. Stir after cooking time. Stand for 2-3 minutes. Before serving, stir well and check the temperature carefully.
Baby porridge (grain + milk + fruit)	190 g	600 W	20 sec.	2-3	Empty into ceramic deep plate. Cook covered. Stir after cooking time. Stand for 2-3 minutes. Before serving, stir well and check the temperature carefully.
Baby milk	100 ml 200 ml	300 W	30-40 sec. 1 min. to 1 min. 10 sec.	2-3	Stir or shake well and pour into a sterilized glass bottle. Place into the centre of turntable. Cook uncovered. Shake well and stand for at least 3 minutes. Before serving, shake well and check the temperature carefully.

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DEFROSTING

Microwaves are an excellent way of defrosting frozen food. Microwaves gently defrost frozen food in a short period of time. This can be of great advantage, if unexpected guests suddenly show up.

Frozen poultry must be thoroughly thawed before cooking. Remove any metal ties and take it out of any wrapping to allow thawed liquid to drain away.

Put the frozen food on a dish without cover. Turn over half way, drain off any liquid and remove any giblets as soon as possible.Check the food occasionally to make sure that it does not feel warm.
If smaller and thinner parts of the frozen food start to warm up, they can be shield by wrapping very small strips of aluminium foil around them during defrosting.

Should poultry start to warm up on the outer surface, stop thawing and allow it to stand for 20 minutes before continuing.

Leave the fish, meat and poultry to stand in order to complete defrosting. The standing time for complete defrosting will vary depending on the quantity defrosted. Please refer to the table below.

Hint: Flat food defrosts better than thick and smaller quantities need less time than bigger ones. Remember this hint while freezing and defrosting food.

For defrosting of frozen food with a temperature of about -18 to -20 °C, use the following table as a guide.

All frozen food should be defrosted using defrosting power level (180 W).

Food	Portion	Time (min.)	Standing time (min.)	Instructions
Meat				
Minced meat	250 g 500 g	6-7 8-13	15-30	Place the meat on turntable. Shield thinner edges with aluminium foil. Turn over after half of defrosting time!
Pork steaks	250 g	7-8		
Poultry				
Chicken pieces	500 g (2 pcs)	14-15	15-60	First, put chicken pieces first skin-side down, whole chicken first breast-side-down on a flat ceramic plate. Shield the thinner parts like wings and ends with aluminium foil. Turn over after half of defrosting time!
Whole chicken	1200 g	32-34		
Fish				
Fish fillets	200 g	6-7	10-25	Put frozen fish in the middle of a flat ceramic plate. Arrange the thinner parts under the thicker parts. Shield narrow ends of fillets and tail of whole fish with aluminium foil. Turn over after half of defrosting time!
Whole fish	400 g	11-13		
Fruits				
Berries	300 g	6-7	5-10	Spread fruit on a flat, round glass dish (with a large diameter).
Bread				
Bread rolls (each ca. 50 g)	2 pcs 4 pcs	1-1½ 2½-3	5-20	Arrange rolls in a circle or bread horizontally on kitchen paper in the middle of turntable. Turn over after half of defrosting time!
Toast/ Sandwich	250 g	4-4½		
German bread (wheat + rye flour)	500 g	7-9		

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GRILL

The grill-heating element is located underneath the ceiling of the cavity. It operates while the door is closed and the turntable is rotating. The turntable's rotation makes the food brown more evenly. Preheating the grill for 3-5 minutes will make the food brown more quickly.

Cookware for grilling:
Should be flameproof and may include metal. Do not use any type of plastic cookware, as it can melt.

Food suitable for grilling:
Chops, sausages, steaks, hamburgers, bacon and gammon rashers, thin fish portions, sandwiches and all kinds of toast with toppings.

Important remark:
Whenever the grill only mode is used, please remember that food must be placed on the high rack, unless another instruction is recommended.

MICROWAVE + GRILL

This cooking mode combines the radiant heat that is coming from the grill with the speed of microwave cooking. It operates only while the door is closed and the turntable is rotating. Due to the rotation of the turntable, the food browns evenly.Three combination modes are available with this model: 600 W + Grill, 450 W + Grill and 300 W + Grill.

Cookware for cooking with microwave + grill
Please use cookware that microwaves can pass through. Cookware should be flameproof. Do not use metal cookware with combination mode. Do not use any type of plastic cookware, as it can melt.

Food suitable for microwave + grill cooking:
Food suitable for combination mode cooking include all kinds of cooked food which need reheating and browning (e.g. baked pasta), as well as foods which require a short cooking time to brown the top of the food. Also, this mode can be used for thick food portions that benefit from a browned and crispy top (e.g. chicken pieces, turning them over half way through cooking). Please refer to the grill table for further details.

Important remark:
Whenever the combination mode (microwave + grill) is used, the food should be placed on the high rack, unless another instruction is recommended. Please refer to the instructions in the following chart.

The food must be turned over, if it is to be browned on both sides.

Grill Guide for Fresh Food

Preheat the grill with the grill-function for 2-3 minutes.
Use the power levels and times in this table as guide lines for grilling.
Use oven gloves when taking out.

Fresh food	Portion	Power	1st side time (min.)	2nd side time (min.)	Instructions
Toast slices	4 pcs (each 25 g)	Grill only	3-4	2-3	Put toast slices side by side on the high rack.
Grilled tomatoes	400 g (2 pcs)	300 W + Grill	6-8	-	Cut tomatoes into halves. Put some cheese on top. Arrange in a circle in a flat glass pyrex dish. Place it on the high rack. Stand for 2-3 minutes.
Tomato-cheese toast	4 pcs (300 g)	300 W + Grill	5-7	-	Toast the bread slices first. Put the toast with topping on the high rack. Stand for 2-3 minutes.
Toast hawaii (ham, pineapple, cheese slices)	4 pcs (500 g)	300 W + Grill	6-8	-	Toast the bread slices first. Put the toast with topping on the high rack. Stand for 2-3 minutes.
Baked potatoes	500 g	600 W + Grill	10-12	-	Cut potatoes into halves. Put them in a circle on the high rack with the cut side to the grill.

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Fresh food	Portion	Power	1st side time (min.)	2nd side time (min.)	Instructions
Gratin potatoes/ Vegetables (chilled)	450 g	450 W + Grill	10-12	-	Put the fresh gratin into a small glass pyrex dish. Put the dish on the high rack. After cooking stand for 2-3 minutes.
Baked apples	2 apples (ca. 400 g)	300 W + Grill	7-8	-	Core the apples and fill them with raisins and jam. Put some almond slices on top. Put apples on a flat glass pyrex dish. Place the dish directly on the low rack.
Chicken pieces	500 g (2 pcs)	300 W + Grill	9-11	8-10	Brush chicken pieces with oil and spices. Put them in a circle on the high rack. After grilling stand for 2-3 minutes.
Roast Chicken	1200 g	450 W + Grill	21-23	20-22	Brush the chicken oil and spices. Put breast-side-down, in the middle of the low rack. After grilling stand for 5 minutes.
Roast fish	400-500 g	300 W + Grill	6-8	6-7	Brush skin of whole fish with oil and add herbs and spices. Put two fishes side by side (head to tail) on the high rack. After grilling stand for 2-3 minutes.

CONVECTION

Cooking with convection is the traditional and well known method of cooking food in a traditional oven with hot air.
The heating element and the fan position is at the back-wall, so that the hot air is circulating. This mode is supported by the top heating element.

Cookware for convection cooking:
All conventional ovenproof cookware, baking tins and sheets – anything you would normally use in a traditional convection oven – can be used.

Food suitable for convection cooking:
All biscuits, individual scones, rolls and cakes should be made by this mode as well as rich fruit cakes, choux pastry and soufflés.

MICROWAVES +CONVECTION

This mode combines the microwave energy with the hot air and is therefore reducing the cooking time while giving the food a brown and crispy surface. Cooking with convection is the traditional and well known method of cooking food in an oven with hot air circulated by a fan on the back-wall.

Cookware for cooking with microwaves + convection:
Should be able to let the microwaves pass through. Should be ovenproof (like glass, pottery or china without metal trims); similar to the cookware described under MW + Grill.

Food suitable for Microwave+Convection cooking:
All kinds of meats and poultry as well as casseroles and gratin dishes, sponge cakes and light fruit cakes, pies and crumbles, roast vegetables, scones and breads.

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Convection Guide for fresh and frozen food

Preheat the convection with the auto pre-heat function to the desired temperature.Use the power levels and times in this table as guide lines for convection cooking. Use oven gloves when taking out.

Fresh food	Portion	Power	1st side time (min.)	2nd side time (min.)	Instructions
PIZZA					
Frozen pizza (ready baked)	300-400 g	1st : 300 W+ 200 °C 2nd : Conv. 180 °C	7-9	5-6	Place the pizza on the low rack. After baking stand for 2-3 minutes.
PASTA					
Frozen lasagne	400 g	1st : 450 W+ 200 °C 2nd : Conv 200 °C	16-18	3-4	Put into a suitable sized glass pyrex dish or leave in the original packaging (take care that this is suitable for microwaves and oven heat). Put frozen pasta gratin on the low rack. After cooking stand for 2-3 minutes.
MEAT					
Roast beef/ Roast lamb (medium)	1200-1300 g	600 W + 180 °C	20-23	10-13	Brush beef/ lamb with oil and spice it with pepper, salt and paprika. Put it on the low rack, first with the fat side down. After cooking wrap in aluminium foil and stand for 10-15 minutes.

Convection Guide for fresh and frozen food

Preheat the convection with the auto pre-heat function to the desired temperature.Use the power levels and times in this table as guide lines for convection cooking. Use oven gloves when taking out.

Fresh food	Portion	Power	1st side time (min.)	2nd side time (min.)	Instructions
PIZZA					
Frozen pizza (ready baked)	300-400 g	1st : 300 W+ 200 °C 2nd : Conv. 180 °C	7-9	5-6	Place the pizza on the low rack. After baking stand for 2-3 minutes.
PASTA					
Frozen lasagne	400 g	1st : 450 W+ 200 °C 2nd : Conv 200 °C	16-18	3-4	Put into a suitable sized glass pyrex dish or leave in the original packaging (take care that this is suitable for microwaves and oven heat). Put frozen pasta gratin on the low rack. After cooking stand for 2-3 minutes.
MEAT					
Roast beef/ Roast lamb (medium)	1200-1300 g	600 W + 180 °C	20-23	10-13	Brush beef/ lamb with oil and spice it with pepper, salt and paprika. Put it on the low rack, first with the fat side down. After cooking wrap in aluminium foil and stand for 10-15 minutes.

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Fresh food	Portion	Power	1st side time (min.)	2nd side time (min.)	Instructions
Roast chicken	1000-1200 g	1st : 450 W+ 200 °C 2nd : 450 W + Grill	20-22	21-23	Brush chicken with oil and spices. Put chicken first breast side down, second side breast side up on the low rack. Stand for 5 minutes.
BREAD					
Fresh bread rolls	6 pcs (350 g)	100 W + 180 °C	8-10	-	Put bread rolls in a circle on the low rack. Stand 2-3 minutes.
Garlic bread (chilled, prebaked)	200 g (1 pc)	180 W + 200 °C	8-10	-	Put the chilled baguette on baking paper on the low rack. After baking stand for 2-3 minutes.
CAKE					
Marble cake (fresh dough)	500 g	Only 180 °C	38-43	-	Put the fresh dough in a small rectangular black metal baking dish (length 25 cm). Put the cake on the low rack. After baking stand for 5-10 minutes.
Small Cakes (fresh dough)	12 x 28 g	Only 160 °C	28-33	-	Fill the fresh dough evenly in paper cups and set on crusty plate on the low rack. After baking stand for 5 minutes.
Cookies (fresh dough)	200-250 g	Only 200 °C	15-20	-	Put the chilled croissants on baking paper on the low rack.
Frozen cake	1000 g	180 W + 180 °C	18-20	-	Put the frozen cake directly on the low rack. After defrost and warming stand for 15-20 minutes.

SPECIAL HINTS

MELTING BUTTER
Put 50 g butter into a small deep glass dish. Cover with plastic lid.
Heat for 30-40 seconds using 900 W, until butter is melted.

MELTING CHOCOLATE
Put 100 g chocolate into a small deep glass dish.
Heat for 3-5 minutes, using 450 W until chocolate is melted.
Stir once or twice during melting. Use oven gloves while taking out!

MELTING CRYSTALLIZED HONEY
Put 20 g crystallized honey into a small deep glass dish.
Heat for 20-30 seconds using 300 W, until honey is melted.

MELTING GELATINE
Lay dry gelatine sheets (10 g) for 5 minutes into cold water.
Put drained gelatine into a small glass pyrex bowl.
Heat for 1 minute using 300 W. Stir after melting.

COOKING GLAZE/ICING (FOR CAKE AND GATEAUX)
Mix instant glaze (approximately 14 g) with 40 g sugar and 250 ml cold water. Cook uncovered in a glass pyrex bowl for 3½ to 4½ minutes using 900 W, until glaze/icing is transparent. Stir twice during cooking.

COOKING JAM
Put 600 g fruits (for example mixed berries) in a suitable sized glass pyrex bowl with lid. Add 300 g preserving sugar and stir well.
Cook covered for 10-12 minutes using 900 W.
Stir several times during cooking. Empty directly into small jam glasses with twist-off lids. Stand on lid for 5 minutes.

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COOKING PUDDING

Mix pudding powder with sugar and milk (500 ml) by following the manufacturers instructions and stir well. Use a suitable sized glass pyrex bowl with lid. Cook covered for 6½ to 7½ minutes using 900 W.
Stir several times well during cooking.

BROWNING ALMOND SLICES

Spread 30 g sliced almonds evenly on a medium sized ceramic plate. Stir several times during browning for 3½ to 4½ minutes using 600 W. Let it stand for 2-3 minutes in the oven. Use oven gloves while taking out!

troubleshooting and information code

TROUBLESHOOTING

If you have any of the problems listed below try the solutions given.

This is normal.

- Condensation inside the oven.
- Air flow around the door and outer casing.
- Light reflection around the door and outer casing.
- Steam escaping from around the door or vents.

The oven does not start when you press the (◊) button.

- Is the door completely closed?

The food is not cooked at all.

- Have you set the timer correctly and/or pressed the (◊) button?
- Is the door closed?
- Have you overloaded the electric circuit and caused a fuse to blow or a breaker to be triggered?

The food is either overcooked or undercooked.

- Was the appropriate cooking length set for the type of food?
- Was an appropriate power level chosen?

The light bulb is not working.

- The Light bulb should not be replaced in person for safety reasons. Please contact nearest authorised Samsung customer care, to arrange for a qualified engineer to replace the bulb.

The oven causes interference with radios or televisions.

- Slight interference may be observed on televisions or radios when the oven is operating. This is normal. To solve this problem, install the oven away from televisions, radios and aerials.
- If interference is detected by the oven's microprocessor, the display may be reset. To solve this problem, disconnect the power plug and reconnect it. Reset the time.

Smoke and bad smell when initial operating.

- It's a temporary condition by new component heating. Smoke and smell will disappear completely after 10 minutes operation.
  To remove smell more quickly, please operate microwave oven with putting lemon formation or lemon juice in the cabinet.

Sparking and cracking occur inside the oven (arcing).

- Have you used a dish with metal trimmings?
- Have you left a fork or other metal utensil inside the oven?
- Is aluminum foil too close to the inside walls?

If the above guidelines do not enable you to solve the problem, then contact your local SAMSUNG customer service centre.
Please have the following information read;

- The model and serial numbers, normally printed on the rear of the oven
- Your warranty details
- A clear description of the problem

Then contact your local dealer or SAMSUNG aftersales service.

INFORMATION CODE

"SE" message indicates.

- The "SE" message is Clean the keys and check if there is water on the surface around key. Turn off the microwave oven and try setting again. If it occurs again, call your local SAMSUNG Customer Care Centre.

"E-15" message indicates

- If the door is opened or press the stop button during sensor cook. "E-15" will be displayed. At that time, press the stop button one more, "E-15" will disappear.

Another error message indicates. Please contact SAMSUNG Customer Service.

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technical specifications

SAMSUNG strives to improve its products at all times. Both the design specifications and these user instructions are thus subject to change without notice.

Model	CE117P, CE117P*
Power source	230 V ~ 50 Hz AC
Power consumption	
Maximum power	2900 W
Microwave	1400 W
Grill (heating element)	1500 W
Convection (heating element)	Max. 2100 W
Output power	100 W / 900 W - 6 levels (IEC-705)
Operating frequency	2450 MHz
Dimensions (W x H x D)	
Outside	523 x 309 x 491 mm
Oven cavity	373 x 233 x 370 mm
Volume	32 liter
Weight	
Net	19.0 kg approx.

MEMO

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QUESTIONS OR COMMENTS

COUNTRY	CALL	OR VISIT US ONLINE AT
U.A.E	800-SAMSUNG (800 - 726 7864)	www.samsung.com/ae/support (English) www.samsung.com/ae_ar/support (Arabic)
OMAN	800-SAMSUNG (800 - 726 7864)	
KUWAIT	183-CALL (183-2255)	
BAHRAIN	8000-GSAM (8000-4726)	
QATAR	800-CALL (800-2255)	
EGYPT	08000-726786 16580	www.samsung.com/eg/support
ALGERIA	021 36 11 00	www.samsung.com/n_africa/support
PAKISTAN	0800-Samsung (72678)	www.samsung.com/pk/support
TUNISIA	80-1000-12	www.samsung.com/n_africa/support
JORDAN	0800-22273 06 5777444	www.samsung.com/Levant/support (English)
SYRIA	18252273	
IRAN	021-8255	www.samsung.com/iran/support
MOROCCO	080 100 22 55	www.samsung.com/n_africa/support
SAUDI ARABIA	920021230	www.samsung.com/sa/support www.samsung.com/sa_en/support (English)
TURKEY	444 77 11	www.samsung.com/tr/support
NIGERIA	0800-726-7864	www.samsung.com/africa_en/support
Ghana	0800-10077 0302-200077	
Cote D'Ivoire	8000 0077	www.samsung.com/africa_fr/support
SENEGAL	800-00-0077	
CAMEROON	7095-0077	
KENYA	0800 545 545	www.samsung.com/support
UGANDA	0800 300 300	
TANZANIA	0800 755 755	
RWANDA	9999	
BURUNDI	200	
DRC	499999	
SUDAN	1969	
SOUTH AFRICA	0860 SAMSUNG (726 7864)	
BOTSWANA	8007260000	
NAMIBIA	08 197 267 864	
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